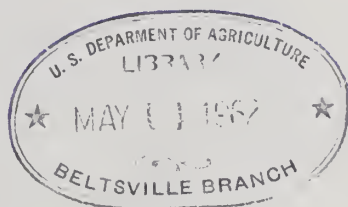


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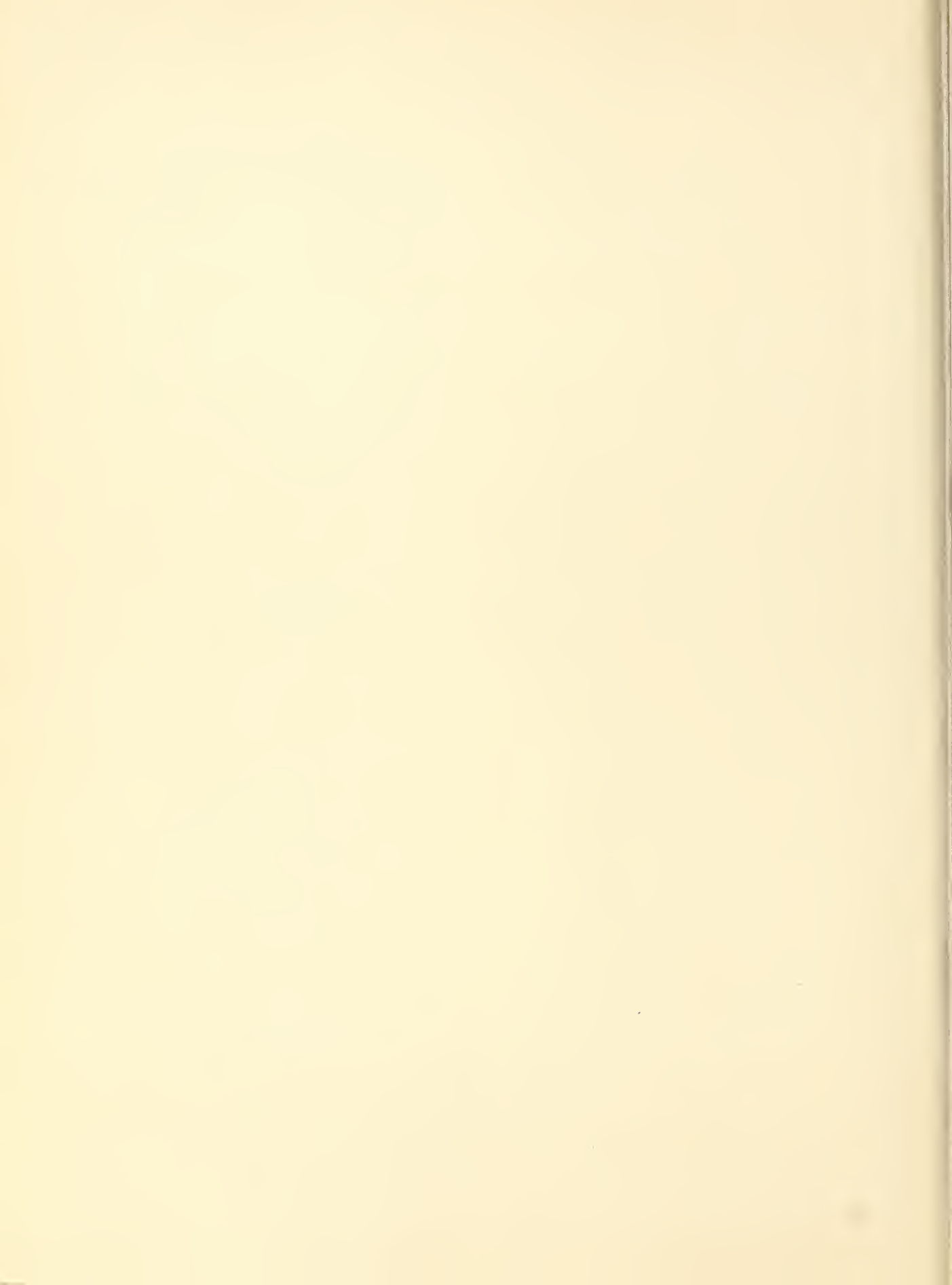
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Bibliography of FROZEN FOODS



Miscellaneous Publication No. 868

**UNITED STATES DEPARTMENT OF AGRICULTURE
Economic Research Service**



Preface

This bibliography contains selected references on marketing and processing of frozen foods. It includes publications written in English or accompanied by English summaries. Foreign language publications without English abstracts or summaries are omitted.

All references were taken from issues of the Bibliography of Agriculture from January 1947 through January 1959. The year 1947 served as an opportune beginning point. First, marketing research conducted in this field was fairly limited before 1947. Second, the Georgia State Engineering Experiment Station in 1946 published A Literature Search on the Preservation of Foods by Freezing as its Special Report No. 23. This extensive bibliography of 409 pages was supplemented in 1948 by Special Report No. 25 covering the period January 1946 through July 1947. ✓

The bibliography is arranged according to a subject classification under the two major sections of marketing and processing. Entries giving a broad coverage to more than one subject are classified in one of the "General" categories. Within each subject classification entries are grouped alphabetically by author or by title of publication or organization when author is unknown. The bibliography has an author index.

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Growth Through Agricultural Progress

July 1961

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Compiled by Herbert P. Stutts
Marketing Economics Division
Economics Research Service

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